Creative Enzymes®

Native Bacillus circulans β-Galactosidase

Cat. No. NATE-1745

Lot. No. (See product label)

Introduction

Description	β-Galactosidase (EC 3.2.1.23) preparation derived from Bacillus circulans. The enzyme catalyzes the hydrolysis of lactose and the galactosyl transfer reaction. In the galactosyl transfer reaction, it is advantageous to react at high temperature because of the low solubility of lactose.
Synonyms	β-Galactosidase; beta-gal; β-gal; GLB; 9031-11-2; EC 3.2.1.23; lactase; β-lactosidase; maxilact; hydrolact; β-D-lactosidase; S 2107; lactozym; trilactase; β-D-galactanase; oryzatym; sumiklat

Product Information

Source	Bacillus circulans
Appearance	Yellow-light brown, powder
EC Number	EC 3.2.1.23
CAS No.	9031-110-2
Activity	> 4,000 unit/g
pH Stability	pH 5.5-7.5
Optimum pH	pH 6.0
Thermal stability	stable under 50°C
Optimum temperature	50°C
Unit Definition	One unit is defined as the amount of enzyme which will liberate 1μmol of oNP per minute from oNPG at 50°C, pH 6.0.

Usage and Packaging

Package	5 kg, powder

Storage and Shipping Information

Storage	store under cool and dry condition